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U. S. Department of Agriculture

# United States Department of Agriculture,

## BUREAU OF ANIMAL INDUSTRY.

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### INSTRUCTIONS CONCERNING TRADE LABELS UNDER THE MEAT- INSPECTION LAW AND REGULATIONS.

WASHINGTON, D. C., *September 12, 1906.*

TO INSPECTORS AND OTHERS:

The following instructions are intended, so far as possible, to cover the interpretation of the meat-inspection law regarding trade labels, and include tentative rulings made by the Pure Food Commission under the pure-food law. These tentative rulings of the Pure Food Commission are made known at this time by the Bureau of Animal Industry in order that labels for meat food products may be prepared in conformity with both laws.

The essential features of a label must be placed together in any desired order without interspersing any descriptive, qualifying, or advertising matter. The essential features are as follows:

The true name of the product.

The true name of the manufacturer, if given.

The true name of the place of manufacture, if given.

The name of the manufacturer is not required under the meat-inspection or pure-food laws, but if given it must be the true name.

Persons, firms, or corporations owning subsidiary companies having legal entity may use the names of such companies, provided application has been made for inspection, and it has been granted; the inspection legend in such case to bear the establishment number of the parent firm or corporation.

The name of the place of manufacture, other than the establishment number embodied in the inspection legend, is not required under the meat-inspection law. The name of the place of manufacture is not required under the pure-food law, except in the case of compounds, mixtures, imitations, or blends.

The inspection legend "U. S. Inspected and Passed under the act of June 30, 1906," and the establishment number in plain characters of uniform size, which shall be in proportion to the general lettering of the label, must be separately and prominently embodied in all trade labels; except that until December 31, 1906, the supply of trade labels now on hand, which bear no false or deceptive names of the product in the container labeled, may be used; provided that the present reference to inspection thereon is obliterated, and a sticker approved by the inspector in charge and bearing the statement "U. S. Inspected and Passed



under the act of June 30, 1906," and the establishment number, is firmly affixed to the package in connection with the label used.

In the case of meats contained in cartons, or in wrappers of paper, cloth, or other similar substance, the inspection legend and establishment number may be embodied in a sticker or seal of proportionate size, prominently displayed with the trade label but not necessarily a part of the trade label, such stickers or seals to be approved by the Department of Agriculture. When a package is fastened by a seal, or other device, embodying the establishment number and the inspection legend, such seal shall also be approved by the Department.

The wording of all trade labels and the inspection legend embodied therein, and the wording on stickers or seals, must be in English; except that, if so desired, the name of the product may be inserted also in a foreign language as an explanation or translation of the English name; for example, "Loin Roll" or "Lachschinken."

*Export labels and brands.*—While labels to be affixed to goods for foreign shipment may be printed in a foreign language, the same rules shall apply with reference to false labeling and naming of ingredients as shall apply to goods prepared for domestic use. The meat-inspection law does not require boxes or barrels, except such as contain lard, to be stenciled or labeled, as these containers will be marked with an inspection stamp; but if they are labeled or stenciled it must be in accordance with the rules pertaining to labeling and stenciling domestic meat food products. The inspection legend and establishment number must in all cases appear in English; but if desired they may, literally translated, appear in the language of the country to which the package is destined.

*False or deceptive names.*—No picture, design, or device which gives any false indication of origin or quality shall be used upon any label. Any statement, design, or device regarding the virtues or properties of the materials contained in the package that is false in any particular is prohibited by law; for example, the picture of a pig appearing on a label which is placed upon beef product; the picture of a chicken appearing upon a label placed upon product composed of veal or pork; the picture of a leaf or leaves appearing in connection with the word "Lard" is considered deceptive, except that when used on packages containing leaf lard it may appear separately from the word "Lard" as a brand; e. g., "Maple Leaf Brand." Such words as "Special," "Superior," "Fancy," "Selected," etc., placed upon products which are more inferior than implied by the term used are false and deceptive.

*Geographical names.*—Geographical names may be used only with the words "Cut," "Type," "Brand," or "Style," as the case may be, except upon foods produced or manufactured in the place, State, Territory, or country named; for example, "Virginia Ham" not produced in

Virginia must be marked "Virginia Style Ham;" "English Brawn" must be "English Style Brawn;" "English Sausage" should be "English Style Sausage;" "Bologna Sausage" should be "Bologna Style Sausage;" "Frankfurter Sausage" should be "Frankfurter Style Sausage;" "Cumberland Middles" should be "Cumberland Cut Middles;" "Winchester Sausage" or "Winchester Ham" should be "Winchester Brand Sausage" or "Winchester Brand Ham," etc.

*Names of breeds of live stock and names of persons.*—Names indicative or imitative of distinctive types or breeds of live stock can not be used unless the product is actually made of the meat from animals of those breeds; for example, "Berkshire Pork" can not be used unless the product is from the Berkshire breed of hogs.

Names of persons when used as brands or applied to cuts will not be considered deceptive.

*Products prepared for another establishment.*—When an article is prepared by an establishment for another firm or individual, if the name of the said firm or individual is to appear upon the label, the statement must be made that the article was "prepared for" or "manufactured for" the firm or individual. Names of subsidiary companies which have legal entity may be used without the prefix "prepared for" or "manufactured for;" and such subsidiary companies must make application for inspection under the establishment number of the parent organization. The name of a firm or individual may appear as the distributor of the product.

*Ham.*—The word "Ham" without a prefix indicating the species of animal is considered to be a pork ham. Trimmings removed from the ham and used in the preparation of potted or prepared meats or sausage, or when used alone, may be known as "Potted Ham" or "Ham Sausage." The word "Ham" can not be used on any prepared ham product without some word clearly and truthfully indicating the method of preparation; thus, "Potted Ham," "Deviled Ham," "Minced Ham," "Ham Sausage."

*Tongue.*—No species of animal need be indicated; but if the species is specified, the statement must be true. In connection with the preparation of tongue products, the rulings will be the same as those in connection with the preparation of ham products; for example, "Potted Tongue" must be made of tongue or tongue trimmings.

#### EXAMPLES.

##### HAM, TONGUE, SHOULDER, ETC.

*Potted, Deviled, Minced, or otherwise prepared Ham.*—Name considered false or deceptive unless product is actually made of ham or ham trimmings. If any other pork is used the mixture can be called "Pork Meats" or "Potted Meats."

*Potted, Deviled, Minced, or otherwise prepared Tongue.*—Must be made only of tongue or tongue trimmings.



*Picnic Hams*.—Can not be called “Hams;” may be called “Picnics” or “Picnic Shoulders.”

*California or Cala Hams*.—Can not be called “Hams;” may be called “Calas.”

*Boneless Hams, as applied to shoulder butts*.—May be called “Boneless Picnics” or “Boneless Butts.”

*Cottage Hams*.—May be called “Cottage Style Ham Sausage,” if made from ham or ham trimmings.

*Dewey Ham*.—Is a loin. May be called “Dewey Loin;” can not be called “Ham.”

*Westphalia Ham*.—May be called “Westphalia Style Ham.”

*York Ham*.—May be called “York Cut Ham” or “York Style Ham.”

*New York Shoulder*.—May be called “New York Style Shoulder.”

*English Cured Ham*.—May be called “English Style Cured Ham.”

#### SAUSAGE.

*Pork Sausage*.—Can not be so called unless made from pork meat only.

*Little Pig Sausage*.—May be called “Little Pork Sausage” or “Pigmy Sausage.”

*Farm Sausage*.—Call “Farm Style Sausage.”

*Bologna Sausage*.—Call “Bologna Style Sausage.”

*Oxford Sausage*.—Call “Oxford Style Sausage.”

*Vienna Sausage*.—Call “Vienna Style Sausage.”

*Frankfurt Sausage or Frankfurter Sausage*.—Call “Frankfurt Style Sausage” or “Frankfurter Style Sausage.”

*Liver Sausage or Blood Sausage*.—Names of other ingredients must be shown.

#### LARD, ETC.

*Pure Lard*.—Must be made of sweet, clean, clear hog fat. The addition of not to exceed 5 per cent of clean, sweet lard stearin is allowed.

*Leaf Lard*.—Must be made wholly from leaf fat of hogs, without the addition of fat from any other portion of the carcass.

*Kettle Rendered Lard*.—Must be actually rendered in an open or closed kettle, without the addition of pressure or contact of live steam with the product.

*Open Kettle Rendered Lard*.—Must be actually rendered in an open kettle, as above.

*Country Lard*.—Must be made in the country in an open kettle; can be called “Country Style Lard,” if rendered in an open kettle.

*Home Made Lard*.—Call “Home Made Style Lard.”

*Lard Compound*.—The pure lard must be equal to or greater than any other one ingredient.

#### OTHER PRODUCTS.

*Roast Beef or Roast Mutton*.—May be used provided a description of the method of preparation appears in letters of prominent size in connection with the words “Roast Beef” or “Roast Mutton.”

*Rump Steak*.—Can not be so called unless made from rump steak only.

*Minced Steak*.—Clearly a misnomer, unless made from steaks.

*Brawn*.—Can not be so called unless made from pork only.

*Veal Loaf*.—Can not be so called unless the meat used is veal only.

*Extract of Beef*.—Must be actually made from beef.

*Mixtures and Compounds*.—Mixtures, when the name plainly indicates a mixture, such as “Sausage,” “Hash,” “Mince,” etc., need not be marked “Compound.” Other mixtures not so indicated by

their names must be marked "Compound." In the case of compounds containing lard, stearin, or other fats, or cotton-seed oil, and in compounds containing stearin and cotton-seed oil, the names of the ingredients must appear upon the label. If the compound has a distinctive name, such as "White Cloud," "Cottolene," "Cottosuet," etc., the word "Compound" need not appear, but the ingredients must be stated upon the label. When the word "Compound" is used it can not be qualified by any adjective either before or after, nor can the name of any product be attached to the word "Compound," unless that product is the principal ingredient of the compound.

Unless mince-meat, or pork and beans, or soups contain a considerable proportion of meat, they will not be considered meat food products.

*Sausages and Chopped Meats.*—The word "Sausage" without a prefix indicating the species of animal is considered to be a mixture of minced or chopped meats, with or without spices. If any species of animal is indicated, as "Pork Sausage," the sausage must be wholly made from the meat of that species. If any flour or other cereal is used, the label must so state. If any other meat product is added the label must so state; for example, "Pork and Beef Sausage;" "Pork, Beef, and Flour" (or other cereal); or "Pork and Beef Sausage, Cereal Added."

Meat loaves, without a prefix indicating any particular kind of meat, are held to be mixtures of meats, flour (or other cereal), milk, eggs, butter, or other ordinary loaf ingredients. If any particular kind of meat is indicated, that kind must be the only meat used; for example, "Veal Loaf" must be made from veal and loaf ingredients only. If any other meat is used the label must so state; for example, "Veal and Pork Loaf;" "Veal, Beef, and Pork Loaf."

The word "Paté" is synonymous with "Loaf."

*Flour* or other cereals may be used in the preparation of loaves, gravies, or soups without being stated on the label.

*Canned Products.*—If flour or other cereal is used in any canned product which is not labeled "Loaf," "Paté," or "Soup," or which is not prepared with gravy, the label must clearly show the presence of the flour or other cereal.

#### LARD, LARD COMPOUNDS, AND LARD SUBSTITUTES.

All tins, pails, tierces, or other true containers of lard, lard compounds, or lard substitutes must be so marked as to clearly indicate the ingredients from which made.

*Leaf Lard.*—Leaf lard must be made from the leaf fat only, and no other part of the hog fat can be added thereto.

*Kettle Rendered Lard.*—Kettle rendered or kettle lard may be rendered in either open or closed kettles, not under pressure, and no live steam must come in contact with the product. When labeled "Open Kettle Rendered," it must be rendered in an open kettle.



*Lard and Lard Stearin.*—Pure lard, made from sweet, clear, and clean hog fat to which not to exceed 5 per cent of pure, sweet lard stearin has been added, may be labeled “Pure Lard.” If lard contains more than 5 per cent of added lard stearin, or any per cent of other stearin, the addition must be so stated on the label, with the name of the kind of stearin used; for example, “Pure Lard with Lard Stearin Added,” or “Pure Lard with Oleo Stearin Added,” or “Lard with Oleo Stearin Added,” or “Lard with Tallow Added.” When the word “Pure” is used in connection with the word “Lard,” the lard must be made only from sweet, clean, clear hog fat. In all such cases the lard must equal or exceed in quantity the added animal fat. The words “Pure Lard with ----- Added” can not be used when any ingredient other than pure, clean animal fat is added. The percentage of added stearin or other animal fat may be given if desired.

*Lard Compounds.*—A substance composed of lard, stearin, or other animal fat and a vegetable oil may be labeled “Lard Compound,” but in such case the names of all the ingredients must be shown upon the label; and in all cases the proportion of lard must be equal to or greater than any other one of the ingredients.

*Compounds, or Lard Substitutes.*—In compounds, or lard substitutes, if the compound has a distinctive name, the distinctive name may be used without the word “Compound,” and in all cases the ingredients must be stated on the label. In all cases only sweet and clean edible stearin and sweet and clean edible fats shall be used.

The prepuces, bladders, etc., shall not be used in edible food products.

Manufacturers are warned that the above rulings do not exempt them from the enforcement of State laws.

A. D. MELVIN,  
*Chief of Bureau.*

Approved:

JAMES WILSON,  
*Secretary of Agriculture.*





